

TurboTrim



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JARVIS®

Introduction

The new Jarvis TurboTrim represents our commitment to excellence. Engineered for unmatched durability in demanding environments, this trimmer redefines what operators can expect from their equipment. We've combined robust construction with intelligent design to deliver a tool that works as hard as you do.

Complete Control, Maximum Comfort

Every operator is different, and every job presents unique challenges. That's why the TurboTrim offers complete customization. Choose from multiple head sizes and blade configurations to match your specific application. Add ergonomic accessories that reduce fatigue during extended use. The result? A trimmer that adapts to your workflow, not the other way around.

Unmatched Modularity for Maximum Versatility

Need to switch between applications? Simply swap headpieces in seconds—no complex procedures, no extended downtime. And, with a quick and easy blade swap system, moving from bone trimming to defatting couldn't be easier.

360-Degree Clocking for Optimal Ergonomics

The TurboTrim headpiece can be easily rotated and locked to any position around a full 360-degree range, allowing you to maintain natural wrist alignment and comfortable posture. Reduce strain, minimize fatigue, and increase precision by positioning the cutting head exactly where it needs to be. Different operators, different tasks, different angles—easily adjust to any scenario.

Simplified Maintenance, Minimized Downtime

Time spent on maintenance is time away from productivity. The TurboTrim features 20% fewer parts than conventional trimmers, simplifying wear part replacement and routine servicing. Less complexity means faster repairs, lower inventory costs, and more uptime when it matters most.

Flexible Power, Perfect Fit

Available with electric or pneumatic drive systems in six different sizes, there's a TurboTrim configuration that integrates seamlessly into your facility. Whether you're operating in tight spaces or tackling large-scale production, we have the solution.

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Tool Application Table

Every Jarvis trimmer has been designed for the following recommended applications:

	Model 350	Model 500
 Beef	■ Cartilage Removal ■ Liver Spotting ■ Bone Trimming ■ Strip Intestine	■ Removing Lean from Heads ■ De-Veining Livers ■ Removing Lean from Bones ■ Neck Bones / Atlas Bones ■ Chine Bones from Strips or Rib Eyes ■ Pelvic Bones / Aitch Bones ■ Rib Cages / Blade Bones ■ Strip Bones / Feather Bones ■ Primal Fat Shaping ■ Primal Fat Shaping ■ Subprimal Trimming
 Pork	■ Button bones ■ Bone Trimming ■ Spitting Livers / Removing Gall Sacks	■ Removing Eyelids / Eardrums ■ Cleaning Stick Wounds ■ Removing Lean from Heads ■ Spotting Livers / Removing Gall Sacks ■ Trimming Neck Bones ■ Removing Lean from Bones ■ Removing Tails
 Poultry	■ Turkey Breast ■ Turkey Necks ■ Chicken Backs ■ Turkey Thighs ■ Oil Sacks	■ Chicken Wing Drop ■ Chicken Thigh Deboning ■ Turkey Thigh/Knuckle Deboning ■ Removing Lean from Turkey Carcasses & Necks ■ Removing Oil Sacks
 Fish	■ Dark Meat Removal ■ Bloodline Removal ■ Belly Fat/Membrane Removal ■ Backing Heads/Head Meat Removal	■ Dark Meat Removal

Model 700

- Removing Lean from Heads
- De-Veining Livers
- Removing Lean from Bones
- Neck Bones / Atlas Bones
- Chine Bones from Strips or Rib Eyes
- Pelvic Bones / Aitch Bones
- Rib Cages / Blade Bones
- Strip Bones / Feather Bones
- Primal Fat Shaping
- Primal Fat Shaping
- Subprimal Trimming

Model 900

- Recover Lean from Fat
- Trim Lean from Rib Caps
- Trim Beef Tripe
- Trimming Top Round / Bottom Round
- Trimming Brisket / Cube Steak
- Removing Membranes and Light Fat Covering
- Removing Dirt and Hair
- Slaughter Floor
- Primal Fat Shaping - Final Trim

Model 1000

- Defatting Hot Beef Externally & Internally
- Kidney Fat, Heart Fat, & Pelvic Fat
- Pizzle Cord Removal
- Removing External Fat
- Primal Fat Shaping
- Strips / Sirloin Butts / Ribs
- Defat Navels (Pastrami)
- Carcass Hair & Dirt Removal
- Defatting Rounds / Ribeyes
- New York Strips & Sirloin Butts
- Hair and Dirt Removal

Model 1300

- Defatting Hot Beef Externally & Internally
- Kidney Fat, Heart Fat, & Pelvic Fat
- Pizzle Cord Removal
- Removing External Fat
- Primal Fat Shaping
- Strips / Sirloin Butts / Ribs
- Defat Navels (Pastrami)
- Hair and Dirt Removal

- Trim Pork Heads / Snouts
- Trim Pork Trachea
- Remove Lean from Neck Bones
- Remove Tails from Heavy Hogs
- Removing 99% Picnic Muscle from Bellies
- Removing Pork Tenderloins
- Remove Cheek Meat
- Remove Blood Clots from Jowls
- Remove Diaphragm Lean
- Removal of Picnic Hearts

- External & Internal Ham Defatting
- Defat Pork Loins
- Remove Oyster Meat
- Remove Skin / Hair Patches
- Trimming Loins & Canadian Backs

- Defat Hams, Picnics and Butts
- Removing Lean from:
- Picnic Face-Clear Plates
- Fat Backs- Bootjack
- Jowls (Shoulder End of Belly)
- Belly (Wire muscle – Pickle Pocket)
- Plate Trim
- External Defat of Hams
- External Defat of Pork Shoulders
- Whole Hams / Shoulders
- Canadian Backs
- Removing Stamps & Marks
- Scraping Leaf Lard
- Removing Skin Patches from Bellies
- Defatting Whole Hams & Pork Loins

- Removing Lean from:
- Picnic Face-Clear Plates
- Fat Backs- Bootjack
- Jowls (shoulder end of belly)
- Belly (Wire muscle – Pickle pocket)
- Plate Trim
- External Defat of Hams
- External Defat of Pork Shoulders
- Defatting
- Whole Hams / Shoulders
- Canadian Backs
- Hams, Picnics and Butts
- Removing Stamps & Marks
- Pork Loins
- Scraping Leaf Lard
- Removing Skin Patches from Bellies

- Defatting Turkey Skins
- Defatting Turkey Thighs

- Defatting Turkey Skins
- Defatting Turkey Thighs

- Defatting Turkey Skins
- Defatting Turkey Thighs

- Defatting Turkey Skins
- Defatting Turkey Thighs

- Dark Meat Removal

- Dark Meat Removal
- Belly Fat / Membrane Removal

- Dark Meat Removal
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- Dark Meat Removal
- Belly Fat / Membrane Removal

TurboTrim – Electric



1300 safety handle



350 Safety Handle



500 Safety Handle



700 Safety Handle



900 Safety Handle



1000 Safety Handle

The electric TurboTrim comes with two handle options: standard and safety.

Six different head sizes (350, 500, 700, 900, 1000, 1300) give you flexible options when choosing the correct trimmer for the desired application.



1300 Standard



350 Standard



500 Standard



700 Standard



900 Standard



1000 Standard

20% Less Parts

With 20% fewer parts than competing trimmers, you gain:

- Less downtime – Fewer components means fewer potential failures
- Lower total cost – Reduced spare parts inventory and maintenance expenses
- Faster training – Simpler design gets your maintenance team up to speed quickly



Lightweight and Ergonomic

- Engineered to produce natural hand positioning, the ergonomically contoured thumb rest gives operators the steady control needed for consistent, high-quality cuts.
- Lesser parts mean lighter weight; the TurboTrim's new compact design will help reduce operator fatigue while improving maneuverability.

Drive Lines

The TurboTrim electric drive lines allow for the TurboTrim to be compatible with any drive unit. Once you choose your flex shaft, ensure you have the correct casing, as they are different for safety and non-safety handles.

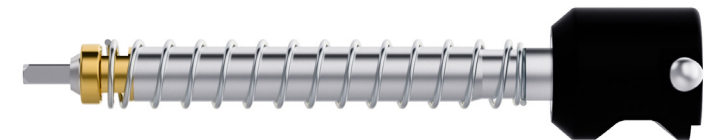
Drive Line – Standard



Drive Line – Safety



	Type	Order #	Dia.	Length
Flex Shaft	TT-FS 187-48	1020583	4.75 mm	1257 mm
Casing - Standard	TT-C 187-48	1059231	10.5 mm	1235 mm
Flex Shaft	TT-FS 187-60	1020584	4.75 mm	1593 mm
Casing - Safety	TT-CS 187-60	1059242	10.5 mm	1596 mm
Casing - Standard	TT-C 187-60	1059232	10.5 mm	1572 mm
Flex Shaft	TT-FS 250-48	1020585	6.35 mm	1257 mm
Casing - Standard	TT-C 250-48	1059233	13.2 mm	1235 mm
Flex Shaft	TT-FS 250-60	1020586	6.35 mm	1587 mm
Casing - Standard	TT-C 250-60	1059234	13.2 mm	1565 mm
Flex Shaft	TT-FS 250-60 SC	1020581	6.35 mm	1587 mm
Casing - Standard	TT-C 250-60 SC	1059230	13.2 mm	1565 mm
Casing - Safety	TT-CS 250-60 SC	1059241	13.2 mm	1565 mm
Flex Shaft	TT-FS 250-80	1020580	6.35 mm	2096 mm
Casing - Standard	TT-C 250-80	1059228	13.2 mm	2073 mm

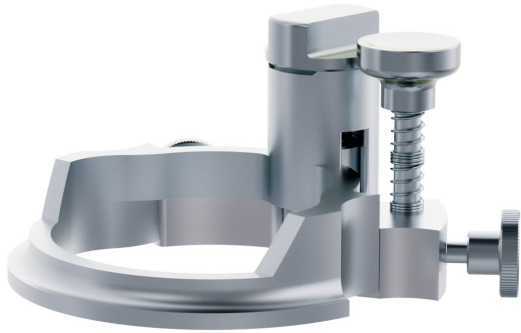


The drive end assembly (3019533) ensures quick connection in all tools equipped with a safety handle.

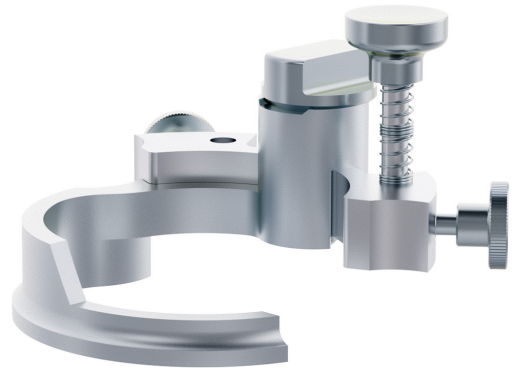
Depth Gauge

The TurboTrim's integrated depth gauge delivers consistent, controlled cutting in two configurations. The closed gauge is ideal for skin removal and precise cuts—the blade physically cannot exceed the set depth. The open gauge is designed for fat trimming, providing a tactile reference point while allowing operators flexibility to work through varying tissue depths.

The built-in steeler straightens and realigns the blade edge after extended use, restoring cutting performance in seconds without removing material. Instead of stopping work to locate a manual honing steel, simply use the onboard steeler for instant edge restoration.



Depth Gauge



Depth Gauge Open



Steeler (showing left and right side options)

TurboTrim – Pneumatic



Pneumatic 350

A new pneumatic motor design that's robust, sleek, and powerful; the main driving force in our air powered trimmers. Field tests show an increase in power while a decrease in noise, improving the operator's working condition while increasing yield.

The enhanced motor requires less pressure, meaning that our pneumatic trimmer uses less energy to achieve optimal performance. Reducing the amount of air while getting the same output means an immediate cost savings by switching to Jarvis.

And, the newly designed quick connect allows operator to easily attach air hose to the trimmer, rather than a more complex install. Simply plug-and-play for minimal downtime.

Six different head sizes (350, 500, 700, 900, 1000, 1300) give you flexible options when choosing the correct trimmer for the desired application.

Vacuum System

The smartest spinal cord removal system. The Jarvis Vacuum System modernizes how you can safely and efficiently remove spinal cord tissue and internal fat from hard-to-reach, difficult areas of the carcass.

Our all-new vacuum system is one of the lightest on the market. With an ergonomic handle and flexible hose, it's suitable for both left and right-handed operators.

Two vacuum system size options: 350 and 500.



350 Vacuum



500 Vacuum

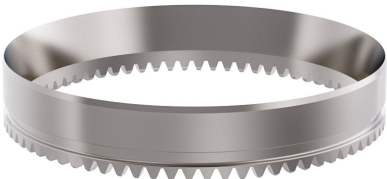
Blade Profiles



Rip Top



Coned



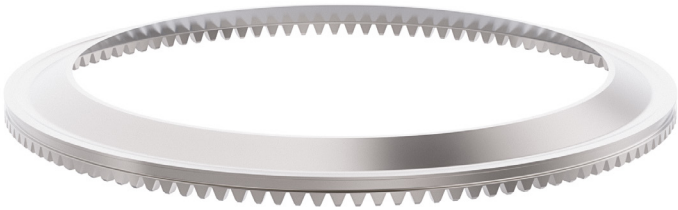
Straight



Hook



Angled 30 degree



Flat



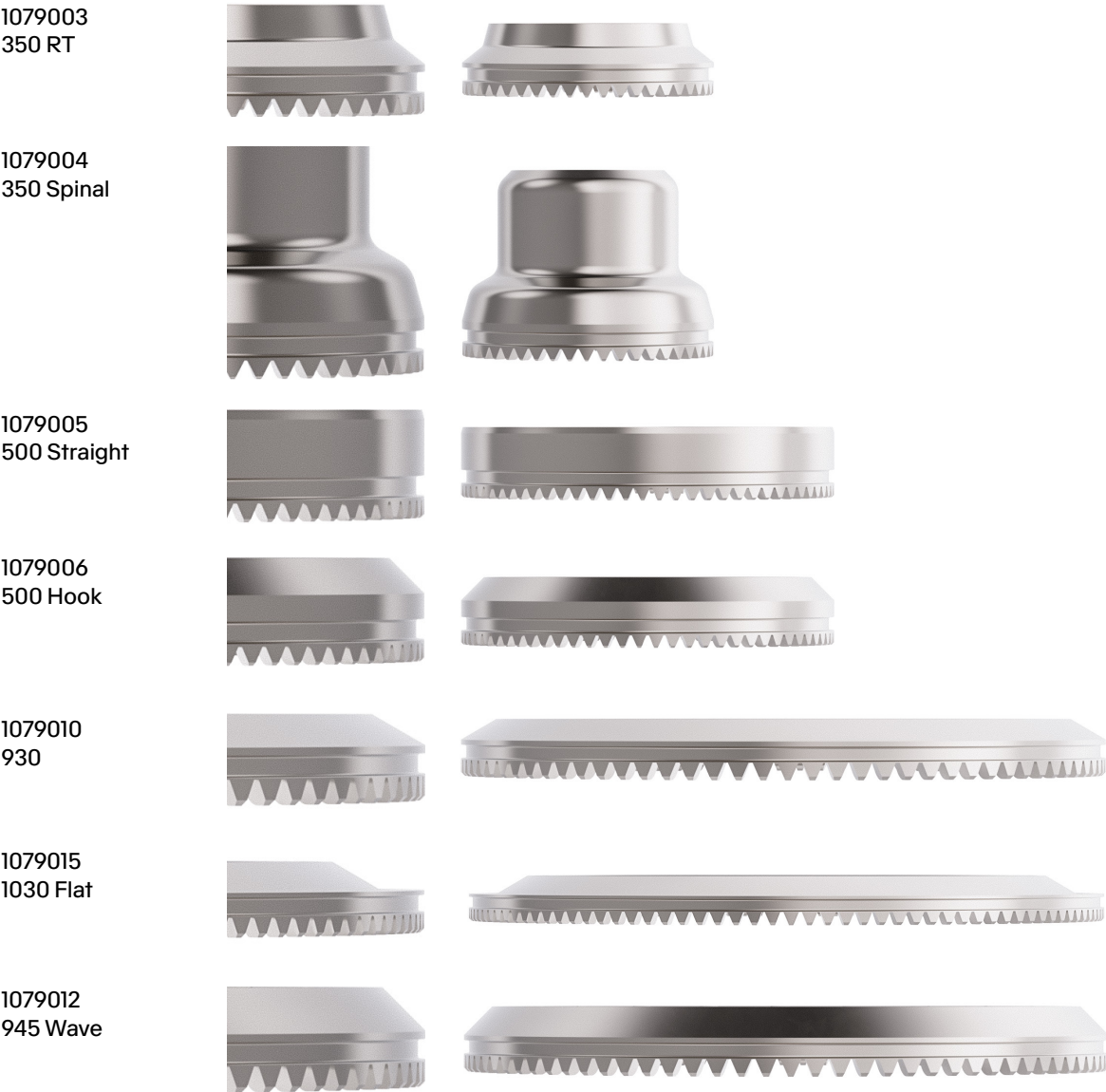
Serated/Wave

Blade Selection

The table below identifies all of the blade options for each TurboTrim model size.

	Straight	Hook	Flat 30	Flat 45	Angled 30	Angled 45	Coned	Rip Top
TurboTrim – 350	●	●					●	●
TurboTrim –500	●	●						
TurboTrim –700	●	●	●					
TurboTrim –900	●				●	●▲		
TurboTrim –1000			●	●	●	●		
TurboTrim –1300			●	●▲				

▲ = Serated



TurboTrim Configurator

With over 150 different options, the following configuration table identifies how to build your trimmer.

Product Line	Drive	Blade Size	Trigger Style	Depth Gauge	Thumb Rest	Grease Cup	Suction Tube
TurboTrim	E- Electric	350 - Ø35 mm ID	-- - Standard	-- - Not included	-- - Not included	-- - Standard	-- - Not included
	P-Pneumatic	500 - Ø50 mm ID	F - Safety	D - Closed	T - Standard	A - Angled (1300 only)	N - Angled
		700 - Ø70 mm ID		DL - Left Hand Open	T1 - Safety		R - Straight
		900 - Ø90 mm ID					
		1000 - Ø100 mm ID					
		1300 - Ø130 mm ID					

Examples

TT-E-350 F T
 TurboTrim Electric Ø35 mm Safety Trigger Thumb Rest

TT-P-500 T
 TurboTrim Pneumatic Ø50 mm Thumb Rest

TT-E-1000 F D T1
 TurboTrim Electric Ø100 mm Safety Trigger Depth Gauge Thumb Rest (Safety)

Blades and Accessories

	Size / Diameter	Description	Order #
Blades	350 - Ø35 mm	Straight	1079001
		Hook	1079002
		Rip Top	1079003
		Cone (vacuum removal)	1079004
	500 - Ø50 mm	Straight	1079005
		Hook	1079006
	700 - Ø70 mm	Straight	1079007
		Hook	1079008
	900 - Ø90 mm	Straight	1079009
		Angled, 30°	1079010
		Angled, 45°	1079011
		Angled, 45° Serrated	1079012
	1000 - Ø100 mm	Angled, 30°	1079013
		Angled, 45°	1079014
		Flat, 30°	1079015
		Flat, 45°	1079016
	1300 - Ø130 mm	Flat, 30°	1079017
		Flat, 45°	1079018
		Flat, 45° for Beef	1079019
		Flat, 45° Serrated	1079020

Accessories / Add-ons	Order #
TurboLube Grease (cartridge)	100012205
White Safety Strap	1071866
Black Safety Strap	1071867
Handheld Steeler with Ball Tip (120 mm)	1071865
Handheld Steeler with Ball Tip (200 mm)	1071884
Handheld Steeler (120 mm)	1071885
Handheld Steeler (200 mm)	1071886
Blade Sharpener	Call for more info

